

WINE SELECTIONS

In order to continually present the finest choice of wines, we will occasionally offer special selections in place of the listed wines.

CHAMPAGNE

MOLI & CHANDON NV BRUT

An assemblage of Chardonnay, Pinot Noir and Pinot Mennier,
which leaves behind a sense of harmony and mellowness.

FRENCH WHITE WINE

DOMAINE ROLAND SOUNIT RULLY
A concentrated wine full of flowery aromas
with elegant, harmonious flavors of exotic fruits, including pineapple

CALIFORNIA WHITE WINE

RODNEY STRONG 1998 SONOMA COUNTY CHARDON.

A delightful blend of tropical fruit, apple and pear flavors. Pleasant and fruity in the mouth with hints of butter and vanilla, this wine is light, smooth and silky

FRENCH RED WINES

BORDEAUX
CHATEAU VERDIGNAN
With firm, well-rounded tannins,
this wane unfolds on the palate with a rich, barmonions combination,
leaving the taste with a sensation of balance and plentitude.

BURGUNDY

LA FONT DU GOUTANT CHATCAUNEAUF DU-PAPL

With its intense ruby red color, this subtle wine bossis good structure

The uose reveals a harmonions bouquet of spices and pranes.

CALIFORNIA RED WINE

KENDALL JACKSON 1997 VINTNER's RESERVE PINOT NOIR
Ripe fruit flavors retain their grace and finesse through the persistent finish.

PORT

FONSECA BIN 27



BUSINESS LRST

精選葡萄酒

為了不斷提供最上乘的葡萄酒。 我們偶爾會用特選和品代替所列酒類。

香榴酒

MOET 及 CHANDON 新饒超乾葡萄酒 被偏夏班尼,果此課及相尼賴比諾等品種, 齊靜勻和,餘味深長。

法國白葡萄酒

DOMAINE ROLAND SOUNIT RULLY 此光溢調響化労働磁箭 並含典難解削的命令水果香味(包括菠蘿)。

加州白葡萄酒

RODNEY STRONG 1998 案語瑪郡夏唐尼葡萄酒 組含熱帶水果,蘋果及得梨香味,甘美可口, 四中果味令人計劃,並做衛牛油及香草鄉香, 此西消淡,匀和而潤滑,

法國紅葡萄酒

渡爾多酒: CHĀTEAU VERDIGNAN 此所丹寧酸味堅實充足。 在唇齒之侧卻有濃郁及匀和混合滋味。 給人一個勻何充實的口迹。

勃艮第酒: La Font du Goutant Châteauneauf-du-Pape 此簡初語生過節的延寶石色,味道細醇,買她的厚。 **那杯輕噴,否料及洋李的醇和芳香充溢鼻端**。

加州紅葡萄酒

KENDALL-JACKSON 1997 超海家自磁黑比諾森 成內水果整精細體製而保持味道液整細數.

波特酒 Fonseca Bin 27



WELCOME

ABOARD

Continental Airlines proudly presents our award-winning

B U S I N E S 5

inflight service



The Confrérie de la Chaine des Rôtisseurs is the premier International Food and Wine Society, which was originally established in 1248 during the regge of French King Louis IX, as the Royal Guild of Oyers Rôtisseurs (Goose Roasters). The object of the Guild was to perpetuate the standards of quality befitting the Royal Table.

Continental Airlines has been designated as the exclusive carrier of the Confrérie de la Chaîne des Rôtisseurs, Bailliage des États-Unis.

TO BEGIN

Warm roasted unts served with your preferred cocktail or beverage

APPETIZER CART

Smoked tuna and saffron shrimp

Black Forest ham and air-dried beef with melon

SALAD

Fresh seasonal greens including iceberg and romaine leituce, lollo rosso and frisée with cucumber, red bell pepper and crispy noodles

Offered with your choice of ginger soy or creamy berb dressing

Freshly baked bread and assorted rolls with butter

EXECUTIVE MEAL OPTION

If you should prefer more time to work or relax, we suggest this complete meal presented all at once, whenever you wish.

Appetizer Salad
Fresh seasonal greens including iceberg and romaine lettuce,
lollo rosso and frisée with eucumber, red hell pepper
and crispy noodles,
topped with smoked tuna and saffron shrimp

Offered with your choice of ginger soy or creamy herb dressing

Entree Please choose your main course from the entree selections featured on this menu

Chocolate

MAIN COURSES

Chef's Preference
Grilled weal chop offered with morel sauce,
accompanied by mashed potatoes with fried onions
Salsify with berb butter Grilled cherry tomato Broccoli

Bresst of Chicken
Grilled breast of chicken complemented by cognac sauce,
served with a strt fried vegetable mrx including carrots, bamboo shoots,
shiitake mushroons, and red and green bell peppers
Steamed rice Carrot and daikon julienue

Turbot
Scared turbot eubanced by lemon herb sauce,
presented with sticed carrot and succhini
Turned potatoes with parsley—Santéed spinach with butter

Chrnese Noodle Bowl
Flat egg noodles
accompanied by sliced beef with black bean sauce,
red bell pepper and choy sinn

Steamed rice is available upon request to accompany any entree

FRUIT AND CHEESE

Select cheeses accompanied by fresh seasonal fruit, assorted cheese biscuits and rolls, served with aged Port wine

DESSERT CART

Featuring a choice of an ice cream sundae offered with your choice of toppings or warm apple cobbler with vanilla ice cream

Freshly brewed Timothy's Custom Roasted Italian Blend Gourmet Coffee Timothy's Verona Blend Decsffeinated Coffee Selection of teas including Chineses specially teas with a choice of milk or lemon Hot chocolate

Eujoy a cup of freshly brewed Timothy's Italian Blend Espresso or Cappuccino available exclusively in BusinessFirst on our 777 and 767 aircraft.

We apologize if occasionally your choice is not availab

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SKYSNACKSTM

Refreshments and a selection of light snacks will be available.
Please help yourself.

MID-FLIGHT REFRESHMENT

Chmese Noodle Soup Roast duck and Lai-fan rice noodle soup accented by choy sum, carrots and yellow chives

Assortment of Drm Snm Chicken han accompanied by sin mai and dampling Thai chili sance Soy sance

Selection of Open-Jaced Sandwiches Roast beef with gherktn pickle Znechini, sun-dried tomato and grilled bell pepper Smoked sulmon and capers

Charalata

LIGHT MEAL

Will be offered prior to landing

APPETIZER

Fresh seasonal fruit

Freshly baked bread and assorted rolls with butter

MAIN COURSES

Rice Bowl
Char-sm pork enhanced by sweet soy sance,
served with egg fried rice and a santèed vegetable mix
uncluding carrot, musbroom, celery and peas

Leek and Bacon Quiche Accompanied by grilled chicken sausage, Canadian bacon and a cherry tomato

> Congee Traditional Chinese cereal

Sliced Beef Served with roasted peanuts and Szechuan cucumbers

Chocolate

Freshly brewed Ismothy's Custom Roasted Italian Blend Gourmet Coffee Timothy's Verona Blend Decaffentated Coffee Selection of teas including Chinese specialty teas with a choice of milk or lemon Hot chocolate

We apologize if occasionally your choice is not avail

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2003-3

歡迎搭乘

美國大陸航空公司

美國大陸航空公司 榮幸推出

BUSINESS JIRST 本航獲獎機館服務



La Confrèrie de la Chaîne des Rötisseurs 场政整合的本主要的原理实品與兩面高極會。 該會的立款 1248 年法國歷生路 努力世在它常問題, 切削時名为皇家保施協會。該會必管問是 長久保存到註樂館的高品數程準。 美國大陸數查公司被指定為 La Confrère de la Chaîne des Rötisseurs 美國分面的獨家航空公司。

经 飲 開 始

熟坊坚果仁 配您喜爱的 雜尾酒或飲料

開胃頭盤

網金帕魚及番紅花蝦 思森林火腿, 鼠蛇牛肉加密瓜 751 BY 157

沙律

時鮮青菜 衛有擔心生業和長業生業, 青紅菊世伴黄瓜,紅塩稲板及筒豬蜂 任您還配簽汁醬油 或奶油香草沙律油

EXECUTIVE MEAL OPTION

如集閣下养皇行更多的時間工作或休息, 我們建議您選用追套全費, 後您的需要隨時一次拳上.

期官沙印 備有各式時鲜音菜。 包括格心生菜、長菜生菜、青紅菊苣 配烙黃瓜、紅燈廳很及釣麵條 上如煙金槍魚及番紅花朝

任您選配姜汁醬油 或奶油香草沙印油

主菜 研從本菜取上的 各種主業中自選一種

巧克力

主菜

厨師推薦 坊小牛排佐野菇醬 起炸注磨拌塑容 香草牛油 坊小番茄 西爾作

雅斯 坊籍相佐科涅克曾 配炒什获,育胡雅如,竹符, 香菇及得紅燈和根 白飯 紅白羅蜘絲

大比目魚 煎比目魚佐厚煙香草醬 配紅醬超及小胡瓜片 戰芹馬鈴醬 牛油炉菠菜

中式循章 實積蛋髓 配歐計牛肉片, 紅燈瓶板及菜心

備有白飯 ,可與任何主菜一併奉上 , 請吩咐

水果及芝士

府選芝士加時鮮水果。 各式芝士餅乾及麵包 配陳年波特葡萄酒

甜點盤

特色甜點:粉選冰淇淋新地,上加急挑選的點級品 或熱蘋果餡餅加香草冰淇淋

現在市及四特牌特別意式美味咖啡 市及四時線體影照因咖啡 各式香茶包括中國特色香茗、自配牛奶或摩擦 跨巧克力 請享用一杯現煮的意式香酒咖啡或泡沫咖啡 此咖啡專備於本航777和767飛機的 Business First 動。

如果磷爾末能供應您的點證,我們隨此致數。

SKYSNACKS **

備有茶點及各式小食。 紡績適享用。

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途中小發

中式母粉 燒鴨和粉 加菜心胡蘿蔔及韭黃

各式點心 電胎 鸠質及餃子 拳式沖寶 醬油

各式即打三明治 坊牛均及費瓜 小胡瓜,風乾蕃茄及坊垃瓶板 绣三文魚及吞芽

巧克力

簡 便 餐

間 胃 品 時鮮水果

新鲜碧包及各式牛油鹽包捲

主 菜

中式飯盒 叉塊肉性甜酱油 配蛋炒飯加炒什碳 有紅羅筍,網搭,芹菜和豌豆

> 韭菜酮內筋餅 加塔均獲肉香腳 加拿大豬肉及小蕃茄

> > 新食 傳統中式未粥

华的片 加埼花生 及川式醬瓜

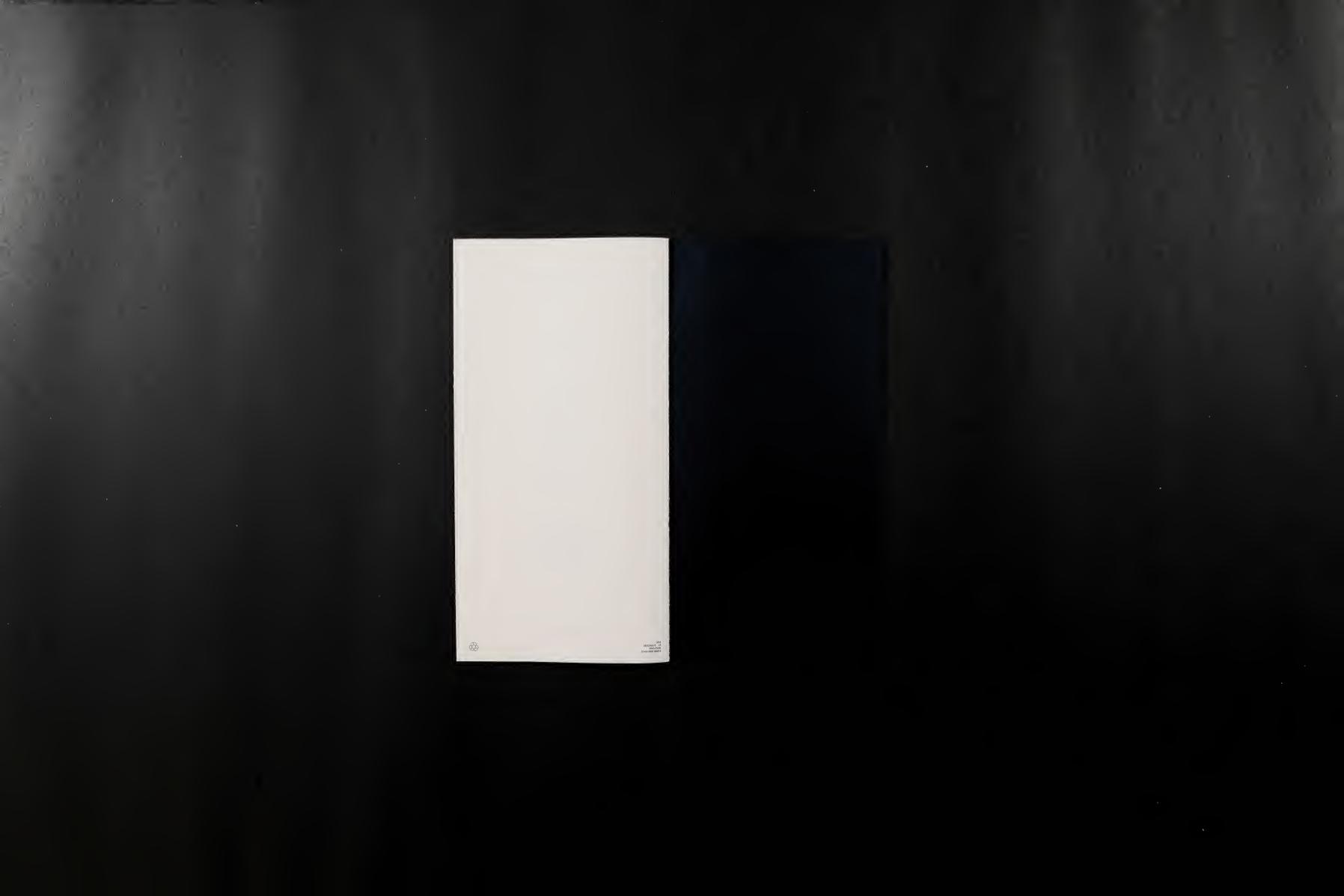
巧克力

現在常獎四特牌特// 超式天味咖啡 常及匹牌框框搭纸因咖啡 各式香茶包括中國特色香茗,自配牛奶或牌標 然写充力

如果倒眉未能供應您的點課,我們透此致數。

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APPETIZER SALAD iceberg and radicchio lettuce with julienned carrots and pan-fried salmon Offered with French dressing

Oinner roll with butter

MAIN COURSES

MAIN CUURSES
Steak
Enhanced by setay seuce
Steamed rice Sautéed vegetables
Scallops and Halibut
Bell pepper rice Sautéed mushrooms

DESSERT Caramel flan with whipped cream

MID-FLIGHT REFRESHMENT Ham and cheese sandwich with lettuce on white bread accompanied by chicken-flavored noodles

Chocolate bar

PRE-ARRIVAL SNACK
Orange juice Fruit appeliter
Blueberry mutifin and roll with butter
Leek and Bacon Guiche
Served with brocold florets, Canadian bacon
and a cherry tomato
Assortment of DIm Sum
including a shrimp and chive dumpling and pan-fried pork bun,
accompanied by Chinese noodles with carrots, mushrooms,
julienned cabbage and spring onlons

Mint candy

APPETIZER SALAO
Fresh lettuce mix
with shredded cheddar cheese, curumber,
diced red onion, hard-boiled egg and hot smoked saimon
Offered with olive oil vinaigrette

Oinner roll with butter

MAIN COURSES

Storling Striain Steak

Complemented by Asian-style sauce

Egg fried rice Bruccoil Carrots

Fillst of Cod

Enhanced by black bean sauce

Rice with green onions Onions with red bell peppers

Sugar snap peas

DESSERT Apple crumble cake

MID-FLIGHT REFRESHMENT Selected sandwich accompanied by chicken-flavored noodles

Triple chocolate chunk cookie

PRE-ARRIVAL SNACK
Fruit appelizer Roll with butter
Scrambled Eggs with Herbs
Offered with seasoned crispy poliaties,
turkey saxage and a cherry tomato
Assortment of Birn Sum
including cha shu bun, shu mai pork
and shrimp dim sum, offered with chow mein noodles

Almond cookie

ntal Airlines

開胃沙律 新鮮什錦生業 拌加契德芝士牌、齊瓜、紅洋蔥粒、 熱液蛋及缚三文魚 佐養養油虧汁 晚餐麵包加牛油

主菜 上好牛排 使亞洲牛排膏 面炒煎 西爾花 紅羅甸 蜂魚計 使豆豉膏 育磨炒煎 洋鹿及紅燈瓶板 甜爽响豆

契德芝士及餅乾

甜 點 翡果酥餅

....

中途茶點 机混三明治、配雞汁麵 三層巧克力甜餅

著陸前小吃 同門水果 輔包加牛油 香炒海蛋 后與煎菜味用鈴醬。 火貨香銀及小者而 各式點心 循行契絕。 路內処實。 朝飲,及炒麵 杏仁餅



BREAKFAST
早餐

SHANGHAI — HONG KONG

上海 — 香港

Fresh Fruits

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由於各款主菜數值規模、若未能滿足關下之選擇、前為原於 KASD7.BH4YIBSHA



BREAKFAST

SHANGHAI – HONG KONG

鮮菓

Founds Found

雞腿拼炒蛋 馬鈴薯 西蘭花、車厘蕃茄

Scrambled Egg with Fried Chicken Pointo Slices Broccoli, Cherry Tonnato

叉燒茄汁炒米粉 煎肉飽子

早餐

上海 - 香港

Fried Tomato Rice Noodle with BBQ Pork Fried Pork Dumpling Pancake with Apple Compote

蘋葉克戟

Fruit Yoghurt Bread Basket

鮮菜乳酪

Butter, Preserve

牛油、菓醬

各式麵包

Tea - Ceylon, Japanese, Jusmine, Oolung Freshly Brewed Coffee 紅茶、日本綠茶、香片茶、鳥龍茶 咖啡

航機上另備有歐陸式早餐以供選擇。 A to # MIRRINGTO



WINE & COCKTAIL SELECTION

APERITIFS & COCKTAILS

Sweet/Dry Vermouth Bloody Mary, Screwdriver Sweet/Dry Mavtan, Manhattan Rum, Gin, Vodka

WHISKIES Chivas Regul 12 Yrs Scotch Whisky Bonrhon Whisky

WINES
Champigne Moét Chaulon
Briu Imperial N.V.
Geyser Peak
Charlomay 99
California White Wine

Burdeaux Chateau Larroque 98 French White Wine

R.H. Phillips
Cabernet Sanviguon 98
California Red Wine
Burok's Bridge
Cabernet Sunviguom 99
Yarra Valley
Australia Red Wine

COGNAC / LIQUEUR Hemnessy VSOP / Buileys PORT

BEER International Selection

NON-ALCOHOLIC BEVERAGES Orange Juice Tomnto Juice Apple Juice Soft Drinks Mineral Witter

LUNCH / DINNER

HONG KONG – SHANGHAI

Smoked Salmon with Apple Salad

Hainan Chicken with Rice

Panfried Pork Loin with Balsamico Sultana Sance Linguine Broccoli Pumpkin

Santeed Beef Slices with Mango Steamed Rice

Tiramisn

Cheese and Cracker

Bread Basket

Tea - Ceylon, Japanese, Jasmine, Oolong Freshly Brewed Coffee

De-coffemated coffee and artificial sweetener are available on reque

午餐/晚餐

香港-上海

煙鮭魚配蘋葉沙律

海南雞飯 中式鮮蔬

煎豬柳配紅酒葡萄汁 意大利麵 西蘭花 南瓜

香芒炒牛肉 白飯

意大利芝士餅

奶酪、餅乾

各式麵包

紅茶、日本綠茶、香片茶、鳥龍茶 咖啡

航機上備有低因咖啡及代期供應。 6.1968-04.8%-(MBB0BMA



午餐/晚餐

香港 - 上海

背瓜沙律

宮資雅柳 白飯 中式鮮蔬 或

以 肉質意粉

咖啡布甸

麵包 - 牛油

紅茶、日本綠茶、中國茶 咖啡



由於各款主交數量規模、若未能滿足閣下之選擇、新為原 KA800/804/806-MH3YOBSHA



WINE & COCKTAIL SELECTION

APERITIFS & COCKTAILS Sweet/Dry Vermonth Bloody Mary, Screwdriver Sweet/Dry Martini, Manhattan Rum, Gin, Vodka

WHISKIES Chivas Regal 12 Yrs Scotch Whisky Bourbou Whisky

WINES
Heuri de Villamont
Cabernet Sanvignon 98
French Red Wine
Fortant
Chardonnay 98
Freuch White Wine

COGNAC Heimessy VSOP

BEER
International Selection NON-ALCOHOLIC BEVERAGES Orange Inice Tomato Inice Soft Drinks LUNCH / DINNER

HONG KONG — SHANGHAI

Kung Pao Chicken Steamed Rice Chinese Green

Spaghetti Bolognaise

Mocha Mousse

Roll, Butter

Tea-Ceylon, Japanese, Chinese Freshly Brewed Coffee



Welcome Aboard United Airlines

本日はユナイテッド航空へ ようこそ御搭乗下さいました

> 謝謝你! 搭乘聯合航機

유나이터드 항공을 애용해 주심을 감사 드립니다. Cocktails and Beeleater Martini Smirnoff Vodka Martini Aperitifs Japanese Sake Bloody Mary Screwdriver カクテル 鶏尾酒 라테일 J & B Scotch Dewar's White Label Scotch Crown Royal Canadian Whisky Beefeater Gin Tanqueray Gin Smirrnoff Yodka Jack Daniel's Tennessee Whiskey RonRico Rum Wild Turkey Bourbon Spirits 洋酒各種 烈酒 주류 Salad Beers ピール 啤酒 맥주 A selection of American and Imported Beers Pacific Northwest Salmon ** Champagne シャンパン 香檳 샴페인 Veuve Clicquot Brut Wines ワイン 餐酒 포도주 Premium California and French Wines Liqueurs リキュール 繋後甜酒 리큐어 (향료 식후주) Remy Martin VSOP Cognac Grand Marnier Baileys Irish Cream Ar ac Kahlúa Dry Sack Sherry Amaretto Di Saronno Other J Beverages T その他のお飲物 其他飲品 기타 음료 Carbonated Beverages Decaffeinated Coffee Juices Tea

San Francisco to Tokyo

Western Luncheon Service

Enjoy a selection of Salmon Roulade, Snow Crab Claw, Roast Beef Roll Diplomat and Salmon Naruto Sushi.

A combination of Leafy Greens and

Fresh Vegetables.

Entree Selections

Filet Mignon

Tenderloin of Beef with Mathurini Sauce enhanced with Port Wine and Red Currants. Served with Berny Potatoes, Green Beans and Baby Carrots.

Salmon Fillet layered with Fish Mousse, complemented by a White Wine Cheese Sauce. Accompanied with Green Beans and Baby Carrots.

Japanese Luncheon Service

Shokado Bento
A traditional Japanese meal featuring Beel
Teriyaki, Crab Legs with Vinegar Sauce, Grilled
Shrimp, Boiled Chicken with Vegetable Garnish,
Steamed Rice with Mushrooms and Chicken,
Cooked Vegetables.
Served with Osuimono Soup and Fresh Fruit.

Following your dinner service, we hope you will enjoy ... Raspberry Mousse in a Chocolate Cup.

We apologize if occasionally your choice is not available.



		サンフランシスコ・東京使			舊金山、台北
В.					
Ñ.		洋風の御昼食			西式午餐服務
1	前菜	鮭、蟹の足、ロースト ビーフ、あなご、すし、魚	4	頭盤	三文魚格雪蘭鄉,
			1		外交官烤牛肉捲、鰻魚壽司。 輸油煮魚
	サラダ	新鮮な野菜の盛り合せ		沙律	碧綠克旅鮮菜
	777	何味され水の悪いなん		34	NAME OF THE PARTY
		アントレー各種			主菜選擇
	フィレ・ミニオン・ ステーキ	マトリニ ソース ポテト、さやいんげん、人参		免翁燉牛扒 *	馬塞里尼線汁 伯尼薯子,青豆、小紅雞葱
	*				
	北西太平洋産の鮭 **	白ワイン チーズ ソース さやいんげん、人参		西北太平洋三文魚 **	白酒芝士設计 青豆、小紅蘿蔔
		和風の御昼食			日式午餐服務
	しょうか堂弁当	牛肉照り焼き、カニ足の酢味、海老のグリル、			換牛柳,髓汁蟹腳,燒蝦,白切鶏,
١.	***	関のゆで肉と野菜、マッシュルームと陶肉の入った御飯、野菜 お吸いもの 新鮮な集物		***	蔬菜配飾,冬菇雜飯、熟蔬菜。 日式清湯 鲜菓
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	デザート	チョコレートのカップに入ったラズベリーのムース 御希望のものがない場合もございますので、その際は		甜品	朱古利乘覆盆子凍柱
		御客軟ください。			有時間下享用不到所選餐膳。在此我們向您致萬分6數意。

샌프란시스코 - 도오코 Snack Service
Offered prior to arrival. 양식 점심식사 Our West Coast Sandwich features Prosciutio Ham, Swiss Cheese and Alfalfa Sprouts on a fresh Whole Wheat Roll, garnished with Lettuce and Tomato and a refreshing assortment of Fresh Fruits. Fine Chocolate. Chilled Sandwich Plate 연어 물라드, 게 집개발, 불고기 둘 다른러맷, 붕 장어 스시, 소이 휘쉬(생선) 실선한 야개 샐러드 드래싱은 선택하세요 A variety of Seasonal Fresh Fruits served with Yogurt, offered with a selection of Fresh Rolls. Fine Chocolate. Fresh Fruit Plate 주요요리 선택 될해미농 애서리니 소스 (소 등심 스테이크) 머니 강자, 꼬투리 강남콩, 연한 당근 ↑ 퍼시훡 노스웨스트 화이트 와인 치즈 소스 면어 교무리 강남동, 연한 당근 スナック のSHAMICAGLE ENTINE SET. 일식 점심식사 冷たいサンドイッチ ブロンュート ハムとスイス チーズを友バノにのせたウェスト・ コースト 風のサンドイッチ| 移利な果物 上等チョコレート 소카도 도시학

4고기 데리아기, 식조 소오스 선 게 다리, 구운 생우, 아내 장색 삶은 닭고기, 내섯 및 닭고기 쉬운 밥, 익힌 아래 일본식 수우르와 같이 나음 건선한 개일 新鮮な果物の 盛り合せ 소콜렛컵 속에 든 래스베리 무스 이따금 손님의 선택이 가용하지 못한 것을 사과드립니다.

西岸式三文治帕克多火起及瑞士芝士加全家籍包 鲜蘩 精緻来古利 冷三文治盤

鮮葉盤

스낵 도부전에 제공위

생장된 샌드위치 등일빵에 프로비우도 앱과 스위스 치즈로 만든 시태안식 센드위치 (선턴한 과일! 고급 소운렛

신선한 과일접시 요구르트 고급 소율렛





Hong Kong to Seattle Cocktails and Aperitifs 绝尾酒 S2.00

J & B Scotch Dewar's White Label Scotch
Crown Royal Canadian Whisky Beefeater Gin
Tangueray Gin RonRico Rum Smirnoff Vodka
Wild Turkey Bourbon
Jack Daniel's Tennessee Whiskey 晚餐 <u>Dinner</u> 沙律頭檯 鲜般配以爽能蔬菜 胡桃酒醋醬 Salad Appetizer Shrimp with Crisp Vegetables. Sherry Viwegar/Walnut Dressing 香煎嫩牛扒 青椒汁 多芬式馬鈴薯 胡羅蔔 Beef Tenderloin Medallions Green Peppercom Sauce Dauplinoise Potatoes Carrots Premium Beers 暉,西 \$2.00 A selection of American and Imported Beers 寧鳕魚 甜酸鹽 蒸飯 Ling Fish Sweet-Sour Sauce Steamed Rice Wines 甜品 杏仁朱古力餅 Dessert Tosca Cake \$2.00 Fetzer Cabernet Sauvignon California Crest Sauvignon Blanc 早餐於抵達之前提供 Breakfast Offered prior to arrival. Liqueurs **锈後甜酒** 鲜菜頭檯 西班牙式蛋块 倾猪扒肉 香脆煎著絲 Fresh Fruit Starter
Spanish Omelette
Snwked Pork Loin Hash Brown Potatoes \$2.00

Reiny Marlin V.S.O.P. Cognac Grand Marnier
Kahlia Dry Sack Sherry
Amaretto Di Saronno Baileys Irish Cream 或 鲜葉拼盤 酸乳酪 有時閣下享用不到所選擇之餐腦, 在此向您致蔥分짜卷。 Fresh Fruit Plate Yogurt Other Beverages 其他飲品 We apologize if occasionally your choice is not available. Juices Tea Coffee Soft Drinks